



**3** YEAR  
LIMITED  
WARRANTY  
MOTOR BASE PARTS ONLY  
**1** YEAR PARTS  
AND LABOR  
ON TOTAL UNIT

# THE BARTENDERS' ADVANCED BLENDER

LA LICUADORA MÁS AVANZADA PARA LOS BARMAN

The BarBoss® Advance is optimized for quiet operation and outstanding performance.

Pre-set programs eliminate guesswork, and the pulse control easily refreshes drinks at any time.

From exotic batidas to extra-thick mudslides, the BarBoss Advance blends them perfectly.

La Bar Boss Advance está optimizada para una operación silenciosa y un rendimiento superior.

Los programas preseleccionados eliminan el trabajo a ciegas, y el control de pulso refresca cualquier bebida en cualquier momento.

Desde los cocteles exóticos hasta los batidos espesos, la Bar Boss Advance los deja perfectamente licuados.

# BARBOSS® ADVANCE

# BARBOSS® ADVANCE: THE BARTENDERS' ADVANCED BLENDER

BARBOSS ADVANCE: LA LICUADORA MÁS AVANZADA PARA LOS BARMAN

## 6 OPTIMIZED PROGRAMS WITH AUTOMATIC SHUT-OFF

6 PROGRAMAS OPTIMIZADOS  
CON APAGADO AUTOMÁTICO



- Customers return for consistent, smooth beverages
- No need to monitor blending – turn it on and walk away!
- Los clientes regresan para las bebidas perfectamente cremosas y suaves
- No es necesario vigilar la mezcla – ¡enciéndala y váyase!

## INNOVATIVE 32 OZ. XP CONTAINER & PATENTED BLADE

VASO NOVADOSO DE 32 ONZAS  
CON CUCHILLAS PATENTADAS



- Homogenize extra-thick ingredients quickly and easily
- Serve smooth beverages without cavitation or ice chunks
- Homogeniza ingredientes muy espesos fácilmente con rapidez
- Ofrezca bebidas suaves y cremosas sin pedazos de hielo

## PULSE CONTROL

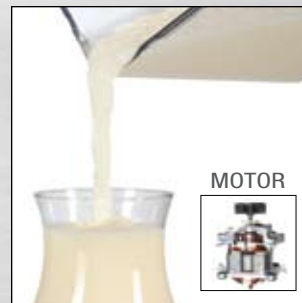
CONTROL  
DE PULSO



- Quickly refreshes drinks for efficiency
- Allows for multiple customers to be served a smooth, blended drink
- Refresca bebidas rápidamente con eficiencia
- Le permite ofrecer bebidas suaves y cremosas a clientes múltiples

## ADVANCED TECHNOLOGY MOTOR

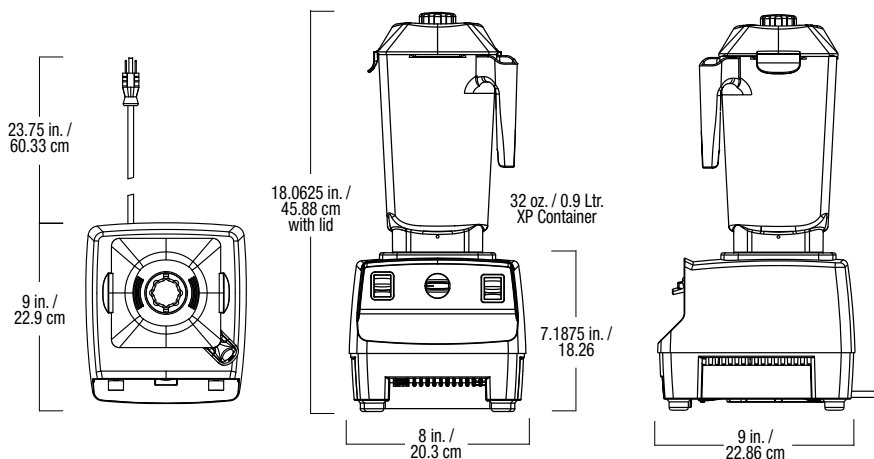
MOTOR DE  
TECNOLOGÍA AVANZADA



- Designed to eliminate overheating when using extra-thick ingredients
- Enhanced reliability during peak hours of operation
- Diseñado para eliminar el sobrecalentamiento cuando licua ingredientes muy espesos
- Sumamente fiable durante las horas de mayor actividad

## SPECIFICATIONS FOR #5066

Motor:..... ≈ 2 peak HP  
Electrical:..... 120V, 50/60 Hz, 11.5 Amps  
Pack: ..... Includes 1 BarBoss Advance with  
32 oz. / 0.9 Ltr. high-impact,  
clear / stackable XP Container and Blade  
Net Weight: ..... 13 lbs. / 5.9 kg  
Product Dimensions:.. 18.0625 in. / 45.88 cm HIGH  
8 in. / 20.3 cm WIDE  
9 in. / 22.9 cm DEEP



**WARRANTY:** In the United States and Canada, the BarBoss Advance is backed by a three-year limited warranty on motor base parts and a one-year limited warranty on parts and labor on the full unit. See the Owner's Manual for details. For more information regarding this warranty, please contact Customer Service at 440-235-0214. If purchased outside the U.S. or Canada, please contact your authorized Vita-Mix Distributor.



For more information, contact your local foodservice distributor below.



VITA-MIX HAS  
THE PERFECT  
PRODUCT FOR  
YOUR BUSINESS.

[www.vitamix.com/barboss](http://www.vitamix.com/barboss)

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800-4DRINK4

Fax: 440-235-9670

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